CROCK·POT
THE ORIGINAL SLOW COOKER

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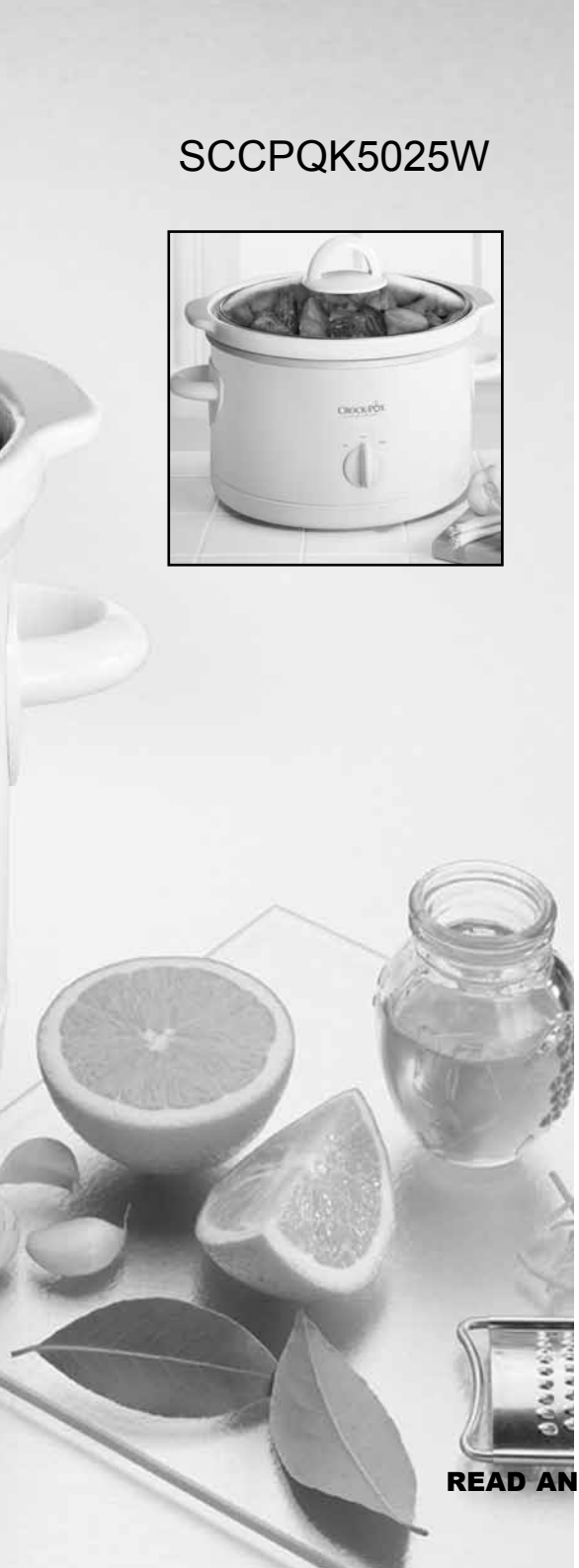
THE ORIGINAL SLOW COOKER

Classic 2.4 litre slow cooker

Owner's Guide



READ AND KEEP THESE INSTRUCTIONS

Thank you for purchasing this Crock-Pot® Stoneware Slow Cooker.
Cook your favourite meals in a few simple steps. Ideal for casseroles, stews, soups, rice dishes and much more - all at the touch of a button.

IMPORTANT SAFEGUARDS

Please read this manual carefully before using this appliance, as correct use will give the best possible performance.
Retain these instructions for future reference.

Main connections

1. Read these instructions carefully, in conjunction with the illustrations, before using this appliance.
2. Before connecting this appliance, check that the voltage indicated on the rating plate (found on the underside of the appliance) corresponds to the mains voltage in your home.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.

Safe positioning

1. DO NOT TOUCH THE HOT SURFACES, USE THE HANDLES.
2. Unplug from outlet when not in use and before cleaning. Use oven gloves or allow to cool before putting on or taking off parts.
3. DO NOT position this appliance directly under an electrical socket.
4. DO NOT use this appliance outdoors.
5. DO NOT immerse the heating unit, cord or plug in water or other liquid.
6. Extreme caution must be used when moving an appliance containing hot liquids.
7. DO NOT place the appliance on or near a hot gas or electric burner nor in a heated or microwave oven.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
9. DO NOT use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
10. Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
11. Always unplug the appliance from the electrical socket when not in use and before cleaning.
12. Allow the appliance to cool before cleaning and storing.
13. When using this appliance, allow adequate air space above and on all sides for air circulation. DO NOT allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. CAUTION is required on surfaces where heat may cause a problem. An insulated heat pad is recommended.
14. To disconnect, press/switch OFF then remove plug from wall outlet.
15. The use of accessory attachments not recommended by the manufacturer may cause injuries.
16. Keep 6 inches (15 cm) clear from the wall and 6 inches (15 cm) clear on all sides.
17. CAUTION: To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.
18. Always use the appliance on a heat resistant surface.
19. DO NOT let cord hang over edge of table or counter or touch heated surfaces.
20. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE THE APPLIANCE FOR OTHER THAN THE INTENDED USE.**
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they DO NOT play with the appliance.
22. Close supervision is necessary when any appliance is used by or near children, or incapacitated individuals.

SAVE THESE INSTRUCTIONS

There are no user-serviceable parts inside. Do not attempt to service this product.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER.

The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

IMPORTANT NOTE: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not put the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

NOTE: During initial use of this appliance, some slight smoke and/or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.

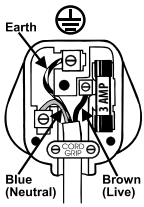
NOTE: Please use caution when placing your stoneware on a ceramic or smooth glasshob, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before putting on table or countertop.

FITTING OF A PLUG - FOR U.K. AND IRELAND ONLY

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type. Please refer to “Installation of a plug” below.

INSTALLATION OF A PLUG - APPLICABLE TO U.K. AND IRELAND

WARNING - THIS APPLIANCE MUST BE EARTHED



NOTE: If the terminals in the plug are not marked or if you are unsure or in doubt about the installation of the plug please contact a qualified electrician.

If a 13A 3-pin plug is fitted, it must be an ASTA approved plug, conforming to BS1363 standard. Replacement 3A fuses must be BSI or ASTA BS1362 approved.

The wires in the mains lead are coloured as such:

GREEN AND YELLOW	-	EARTH
BROWN	-	LIVE
BLUE	-	NEUTRAL

Please note that the colour of these mains wires may not correspond with the colour markings that identify the terminals in your plug. Please proceed as follows:

The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter ‘E’ or by the earth symbol (⏚) or coloured GREEN or GREEN AND YELLOW.

The BROWN coloured wire must be connected to the terminal, which is marked with the letter “L” or is coloured RED.

The BLUE coloured wire must be connected to the terminal, which is marked with the letter “N” or is coloured BLACK.

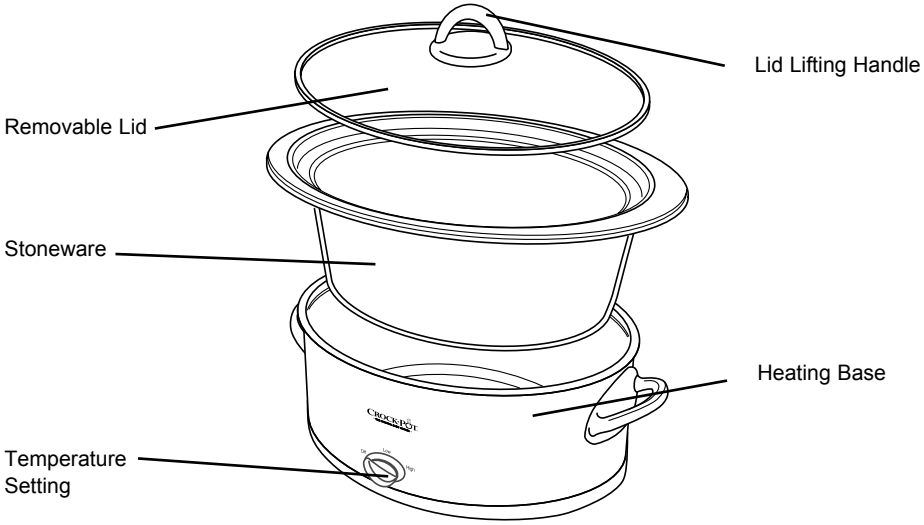
IMPORTANT NOTE: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

CROCK-POT® SLOW COOKER COMPONENTS

Fig. 1



PREPARING YOUR CROCK-POT® SLOW COOKER FOR USE

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

HOW TO USE YOUR SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid (See Fig. 1).
2. Plug in your Crock-Pot® slow cooker and select the temperature setting. Refer to your specific recipe for precise cook times.
   NOTE: Some models feature a WARM setting. WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting. We do not recommend using the WARM setting for more than 4 hours.

3. When cooking has finished, unplug your slow cooker and allow it to cool before cleaning.

USAGE NOTES:

- If you suspect that the power has gone off, the food inside may be unsafe to eat. If you are unaware of how long the power was off, we suggest you discard the food inside.
- For recipes that require a range of times, select the mid-range time. For example, for a recipe calling for a cooking time of 7 to 9 hours on LOW, cook for 8 hours.
- To avoid over or under-cooking, always fill the stoneware 1/2 to 3/4 full and conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than 3/4 full.
- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking, to allow the heat to build up efficiently.
- Always wear oven gloves when handling the lid or stoneware.
- Unplug when cooking has finished and before cleaning.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under grill. Refer to chart below.

PART	DISHWASHER SAFE	OVEN SAFE	MICROWAVE SAFE	HOB SAFE
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not under the grill	Yes	No

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
  CAUTION: Never immerse the heating base in water or other liquid.
- No other servicing should be performed.

NOTE: After cleaning by hand allow pot to air dry before storing.

HINTS AND TIPS

PASTA AND RICE:

- For best rice results, use long grain converted rice or a special rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

BEANS:

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES:

- Many vegetables benefit from slow cooking and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

HERBS AND SPICES:

- Fresh herbs add flavour and colour, but should be added at the end of the cooking cycle as the flavour will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavour power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK:

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS:

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

MEATS:

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or grill pan allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always filled to the minimum fill line.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderise.

FISH:

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to hour of cooking.

LIQUID:

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled to the minimum fill line, and adhere to recommended cook times.

RECIPES

SPINACH AND ARTICHOKE DIP

Serves 8–10

500 g mozzarella cheese, shredded
250 g Parmesan cheese, grated
250 g artichoke hearts, drained and chopped
250 g chopped spinach
1 red pepper, seeded and finely chopped
250 g mayonnaise
3 small cloves garlic, minced
Pitta bread, sliced into triangles for serving

1. Place all ingredients except pita bread in Crock-Pot® slow cooker and mix thoroughly. Cover and cook on High for 1 hour, or until cheese is melted.
2. Mix again, turn to Warm and serve with pitta bread.

BABY BACK RIBS

Serves 2

1 rack baby back ribs, cut into 3-4 pieces
250 g barbecue sauce
1 medium onion, chopped

1. Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 7-8 hours or on High for 4-5 hours, or until meat is tender.

BEEF STEW

Serves 3–4

1 kg beef chuck stew meat, cut into 2.5 cm cubes
1 bay leaf
2 potatoes, cut into 2.5 cm pieces
1 onion, chopped
1 stalk celery, sliced
1 clove garlic, minced
65 g flour
Sea salt and pepper
325 ml beef stock
1 teaspoon Worcestershire sauce

1. Mix flour, salt and pepper together and coat meat.
2. Place meat in Crock-Pot® slow cooker and add remaining ingredients.
3. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours. Stir thoroughly before serving.

RECIPES

POT ROAST

Serves 2–3

500 g-1 kg beef chuck pot roast
65 g flour
Sea salt and pepper
1-2 carrots, sliced
1 potato, quartered
1 onion, sliced
2 celery stalks, sliced
125 ml cup mushrooms, sliced
125 ml cup water, beef stock or wine

1. Coat roast with 65 g flour, salt, and pepper. Sear roast in a skillet on stovetop (optional).
2. Place all vegetables in Crock-Pot® slow cooker, except mushrooms. Add roast and spread mushrooms on top. Pour in liquid.
3. Cover and cook on Low for 10-12 hours or on High for 6-8 hours, or until tender.

CHICKEN CACCIATORE

Serves 3-4

1 onion, thinly sliced
125 ml dry white wine or stock
10 pitted Kalamata olives, coarsely chopped
½ bunch flat-leaf parsley or basil, stemmed and coarsely chopped
Cooked pasta
500 g-1.2 kg chicken (breasts or thighs), skinned
1½ tablespoon capers
250-500 g chopped fresh or canned plum tomatoes
Sea salt and pepper
2 cloves garlic, minced

1. Place sliced onion in Crock-Pot® slow cooker and cover with chicken.
2. In a bowl stir together tomatoes, salt, pepper, garlic and white wine. Pour over chicken.
3. Cover and cook on Low for 5-6 hours or on High for 3-4 hours, or until chicken is tender.
4. Stir in capers, olives and fresh herbs just before serving.
5. Serve over cooked pasta.

Note: Cooking chicken on the bone versus boneless will increase cook time about 30 minutes to 1 hour.

LEMON HERB ROASTED CHICKEN

Serves 2

1 1-2 kg roasting chicken
Sea salt
1 tablespoon fresh parsley
¼ teaspoon dried thyme
¼ teaspoon paprika
½ teaspoon
125 g onion, chopped
1 tablespoon butter
Juice of one lemon

1. Place the onion in the cavity of the chicken and rub the skin with butter. Place chicken in Crock-Pot® slow cooker.
2. Squeeze lemon juice over chicken and sprinkle with remaining seasonings. Cover and cook on Low 8-10 hours or on High 4-5 hours.

RECIPES

BBQ PULLED PORK

Serves 2–4

500 g - 1 kg pound pork loin, trimmed of fat
250 g barbecue sauce
1 medium onion, chopped
2-4 hamburger buns or hard rolls

1. Place pork loin in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 7-8 hours or on High for 4-5 hours, or until meat is tender.
3. Remove pork from Crock-Pot® slow cooker and shred with a fork. Add back into Crock-Pot® slow cooker and coat with sauce.
4. Serve pulled pork on hamburger buns or hard rolls.

CHILI

Serves 2–4

1 onion, chopped
2 teaspoons garlic, minced
1 green pepper, chopped
500-750 g minced beef, cooked and drained
125 g beef stock
250 g diced tomatoes, fresh or canned
1 jalapeño, chopped
1 teaspoon cumin
½ teaspoon cayenne pepper
1 400 g can red, black or white beans, rinsed and drained

1. Add all ingredients to Crock-Pot® slow cooker.
2. Cover and cook on Low for 8 hours or on High for 4 hours.

RECIPES

SAUSAGE AND MEATBALLS

Serves 2–4

2-4 sausages, hot and/or sweet, sliced
2-4 meatballs, uncooked
1 400 g can crushed tomatoes
1 400 g can plum tomatoes
2 cloves garlic, peeled and chopped
2 sprigs fresh basil, torn
Grated cheese
Cooked pasta

1. Brown sausage and meatballs in a skillet on hob (optional).
2. Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 7-8 hours or on High for 4 hours.
4. Serve with cooked pasta and grated cheese.

EASY, HEALTHY FISH FILLET

Serves 2–4

Sea salt and pepper
500 g-1 kg white fish
(cod, sea bass, tilapia or catfish), skinned
Fresh herbs (flat-leaf parsley, basil,
tarragon, mixed herbs or a combination of all)
1-2 lemons, thinly sliced
Prepared salsa or olive tapenade to garnish

1. Salt and pepper both sides of the fish and place in Crock-Pot® slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
2. Cover and cook on High for approximately 30-40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
3. Remove lemon slices and top with salsa or tapenade.

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

- This appliance is guaranteed for 2 years after your purchase as described in this document.
- During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.
- The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Holmes Products (Europe) Ltd. (“Holmes”) has the right to change these terms.
- Holmes undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:
  - you promptly notify the place of purchase or Holmes of the problem; and
  - the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by Holmes.
- Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of Holmes, repair or alteration by a person other than a person authorised by Holmes or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.
- The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.
- If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Product marking indicates that this product should not be disposed with household waste. To prevent possible harm to environment or human health recycle it responsibly by returning your used product to local collection systems or contact retailer. Check on the following website for further recycling and WEEE information: www.jardencs.com or e-mail enquiriesEurope@jardencs.com

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